

VALENTINE'S DAY SPECIALS

Cocktails

LOVE POTION #10

Tanqueray 10, Lairds Apple Brandy, Lemon Juice, Grenadine, Egg White - \$18

SPELLBOUND AMOUR

Hennessey VS, Angostura White Rum, Magdala Orange Liqueur, Lemon Juice - \$18

Starters

OYSTERS ROCKEFELLER

A dozen East Coast oysters with Rockefeller topping, served with hot sauce and lemon - \$65

OYSTERS ON THE HALF SHELL

A dozen raw East Coast oysters served with housemade mignonette, hot sauce, and lemon - \$65

Mains

32oz. PORTERHOUSE FOR TWO

Prime porterhouse steak served with roasted garlic and housemade steak sauce - \$125

CAPRESE CHICKEN BREAST

Two 6oz chicken breasts stuffed with mozzarella, basil, and tomato, finished with balsamic glaze and herb oil, served with roasted heirloom carrots - \$42

CAJUN SEARED SALMON

North Atlantic salmon with housemade Cajun seasoning and lemon beurre blanc, served with garlic-roasted broccolini and roasted marble potatoes - \$55

Dessert

RED VELVET TIRAMISU

Layers of red velvet cake, espresso, cream cheese icing, and cocoa, topped with strawberry - \$15

HOUSE  CARDS